

Adult & Junior Department

SPECIAL CULINARY CONTESTS HELD LIVE DURING THE FAIR

Coordinator:

Lisa Lavagetto, Chef & Instructor, *Ramekins Cooking School, Sonoma*

The following contests are live competitions on the Blue Ribbon Stage in the Exhibit Hall. Each contest has a panel of judges who sample your entry, and all winners will be announced at the conclusion of each contest – with prize ribbons handed out in person!

- **Entry fee:** Adult - \$5 per entry, Junior - \$4 per entry

Entry fee includes an admission pass for that day, which will be mailed to you one week before the fair. (Maximum one pass per exhibitor per day). Entry fee must accompany entry form.

- **Optional parking fee:** To make delivery of entries easier you may purchase a one day \$10 parking credential for the Exhibit Hall Parking Lot, close to the Blue Ribbon Stage. These are only available for purchase from the Fair Office on or before Friday, June 22 at 5 pm. (This can be included on Entry Form & fee paid with Entry Fee.)

Saturday, June 30

	<u>Start Time</u>	<u>Contest Type</u>	<u>Page #</u>
This Little Piggy! Pork Cook-off	1:00 pm	Adult & Junior	141
Diverse Desserts	4:00 pm	Adult	142
Classic Cake Championship	6:00 pm	Adult	143

Sunday, July 1

Clover Country Creations	1:00 pm	Adult & Junior	144
Recetas Latinas	2:30 pm	Adult & Junior	145
Salsa!	4:00 pm	Adult	146
The Greatest Pies in the USA	5:30 pm	Adult	147

Monday, July 2

Kids Can Cook	2:00 pm	Junior	148
1st Annual Family Cookie Championship			149
Kids	3:00 pm	Junior	
Adults	4:00 pm	Adult	
Grandparents	5:00 pm	Adult	
Healthy Choices	6:30 pm	Adult & Junior	150

Tuesday, July 3

Scrumptious Squash	1:00 pm	Adult	151
Creative Cauliflower	2:30 pm	Adult	152
Soups On!	4:00 pm	Adult	153
The First Press - Celebrating Olive Oil	6:00 pm	Adult	154

Wednesday, July 4

California Cheesecake	2:00 pm	Adult & Junior	155
Chocolate Heaven	4:00 pm	Adult	156

Special Adult Culinary Contest

THE GREATEST PIES IN THE USA

Judges:

Lori Bowling, Kitchen Assistant, *Ramekins*, Napa

Cathy Baker-Fayal, Assistant Bakery Team Leader, *Whole Foods*, Mill Valley

Randall Hicks, Pastry Chef, Culinary Consultant and Educator with

Cooking with Rosetta (.com), Castro Valley

Charlene Small, Class Manager, *Ramekins*, Petaluma

Georgia Wade, Accomplished Baker, Mill Valley

Timeline & Rules

Contest → Sunday, July 1, Blue Ribbon Stage, Exhibit Hall

Check-in: 5:00 pm; **Judging:** 5:30 pm

Eligibility → Open to all adult amateur California chefs

Entry Forms Due → On or before Friday, June 15, 5 pm, Fair Office

Entry Limit → One Entry per Exhibitor per Class

Entry Fee → \$5 per Entry. Entry fee includes Fair Admission*

Optional Parking Fee → \$10* (*see page 1 for more information)

1. Local and State Rules govern this competition.
2. Any recipe may be used. Bring a copy of your recipe for judging. Your recipe may be used for publication.
3. Bring entire pie. You may be creative with presentation.
4. The judging will take place in front of fairgoers at the Blue Ribbon Stage.
Judging: Recipe and Taste - 90%
Presentation and Appearance - 10%
5. Please label your entry with name & phone number on bottom of container.

Division 186 The Greatest Pies in the USA

Adult \$5 per entry

Class

- 1 Pumpkin Pie – any recipe, any crust – two-crust, lattice, crumb, etc., with or without topping. (You may apply topping at contest.)
- 2 Fruit Pie – Apple, Cherry, Lemon, Peach, Mixed Fruit, etc. – any type, any crust
- 3 Tarts & Galettes – any sweet type, Apple, Lemon, Cinnamon Nut, etc.
- 4 Any other Sweet Pies – Pecan, Peanut Butter, Nut, Sweet Potato, etc.
- 5 Savory Pies, Galettes, Tarts – Any type – Vegetable, Mushroom, Mincemeat, Chicken Pot Pie, Salmon, etc.

American System of Judging – Awards Offered per Class

1st Place – \$40 & Ribbon ● 2nd Place – \$30 & Ribbon ● 3rd Place – \$20 & Ribbon
4th Place – \$15 & Ribbon ● 5th Place – \$10 & Ribbon ● Honorable Mentions – Ribbons

Best of Show Sweet – \$50 & Rosette Ribbon

Best of Show Savory – \$50 & Rosette Ribbon

Best of Show Cash Awards *courtesy of* ~

Margie Goodman, Novato, in memory of her mother Ann Niman